

# French Potato Salad

Bon Appétit | August 1999

**Hold the mayo:** This rustic side dish is dressed with a Provence-inspired blend of white wine, Dijon mustard and capers. Be sure the potatoes are still warm when you add them to the dressing; they'll absorb it better, enhancing the flavor of the dish.

Serves 8.

1/4 cup canned low-salt chicken broth or water  
1/4 cup dry white wine  
1/4 cup olive oil  
4 green onions, chopped  
2 tablespoons Dijon mustard  
2 tablespoons white wine vinegar  
2 tablespoons drained capers  
3 1/4 pounds of 2 1/2-inch-diameter red-skinned potatoes

Whisk first 7 ingredients in large bowl to blend. Season dressing to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before continuing.)

Cook potatoes in large pot of boiling salted water until just tender, about 35 minutes. Drain. Return potatoes to pot. Place pot over low heat until liquid from potatoes evaporates, about 2 minutes.

Cut warm potatoes into 1/3-inch-thick slices. Add to dressing. Toss gently to coat. Let stand at least 1 hour at room temperature. Toss again and serve.